

Sunday Menu



Starters

- homemade soup of the day £6
with warm ciabatta bread & butter [gfa, ve]
- beetroot & goats cheese salad £6.50
with rocket, roasted red pepper, roasted nectarine and honey & mustard dressing [v]
- smoked salmon sourdough bruschetta £8
with herb cream cheese, micro watercress & a balsamic glaze
- mount pleasant prawn cocktail £8.50
atlantic prawns bound with a sriracha infused maitre rose sauce, on crisp little gem lettuce with cucumber ribbons & granary bloomer bread [gfa]
- southern fried chicken strips £7
with house slaw and a sesame seed, jack daniels & honey dipping sauce
- vegetable samosas £7.50
with spiced pepper gel, salad leaves & a mint yoghurt dip [v]
- breaded mozzarella £7.50
with capellini tomato sauce & basil oil [v]

Mains

- griddled fillet of seabass £16
with tenderstem broccoli, roasted baby potatoes & mint and mango salsa [gf]
- beef ragu £13.50
with tagliatelle pasta, topped with parmesan shavings and rocket
- vegan moussaka £11
with tzatziki & dressed house salad [ve, gf]
- pie of the day £13
served with thyme roast potatoes, market vegetables & roasting juice gravy
- beer battered cod fillet £16
with chunky chips, chefs' tartare sauce & mushy peas

Roasts

- all roasts are served with thyme roast potatoes, yorkshire pudding, a selection of seasonal market vegetables & roasting juice gravy
- roast topside of beef £17
28 day matured [gfa]
- roast pork loin £15
served with apple sauce, sage and onion stuffing & crackling [gfa]
- roast leg of lamb £18
rubbed with garlic & thyme [gfa]
- roast dinner trio £22
a slice of beef, pork and lamb [gfa]
- roasted supreme of chicken £14
served with sage and onion stuffing
- vegetarian roast of the day £14
all the trimmings with vegetarian gravy



Sunday Menu



Children's menu

mini roast <i>a choice of beef, pork or chicken</i>	£8.50
battered chicken bites, fries & beans	£7
small fish & chips with peas	£9
sausage, mash & peas with gravy	£7
mac n cheese with garlic bread [v]	£7
chocolate brownie <i>with vanilla ice cream & chocolate sauce</i>	£5
mini chef's crumble of the day <i>with either custard, cream or ice cream</i>	£5
ice cream <i>please ask for flavours</i>	2 scoops £4, 3 scoops £5

Sides

sweet potato fries	£4.50
chunky chips	small £3 - large £5
skin on fries	small £3 - large £5
steamed market vegetables [gf]	£4
dressed house salad [gf]	£4
pigs in blankets	£4
cauliflower cheese	£5
onion rings	£3.50
garlic ciabatta	£3.50
cheesy garlic ciabatta	£4.50

Desserts

lemon tart <i>topped with raspberry compote & summer berry gel [v]</i>	£7
summer berry pavlova <i>with chantilly cream on the side & poached berries [v, gf]</i>	£7
warm carrot cake <i>with sour cream & carrot syrup [v]</i>	£7
vegan chocolate brownie <i>with vegan chocolate orange ice cream & salted caramel sauce [ve, gf]</i>	£7
crumble of the day <i>please see the board or ask for today's crumble [gfa, v]</i>	£7
chef's cheese board <i>with biscuits, grapes, celery & honey [gfa, v]</i>	£9
ice cream <i>please ask for flavours</i>	2 scoops £4, 3 scoops £5